

STARTERS

boudin tator tots with
champagne mustard 10

mushroom french toast with
porchini syrup 10

crab fat biscuits with
smoked sausage gravy 7

split pea soup with smoked ham hock
and buttermilk creme fraiche 9

sunflower seed "risotto"
with roasted mushrooms and
local greens 14

wild mushroom salad with
local greens, goat cheese,
candied pecans and charred sweet
onion vinaigrette 12

corn fritters with honey butter 7

doughnut with eggnog-chantilly
creme and bourbon glaze 8

cast iron pancake with honey butter
and tabasco syrup 14

NEW YEARS BRUNCH PRIX FIXE

choose three courses 54

FIRST

black eyed pea & pork gumbo with
collard green rice

baby kale salad with quinoa,
broccoli, cauliflower, citrus and
candied walnuts

SECOND

oxtail yak-a-mein with bourbon
barrel soy sauce and soft boiled
egg

duck duck goose with confit hash
cakes, duck crecklins, poached
eggs and duck fat
hollandaise

THIRD

champagne cheese cake with
strawberry pearls

black forest gâteau with
cherry bounce



ENTREES

roast beef benedict with
debris gravy, white bread and
creole mustard hollandaise 21

gulf fish sandwich with
dailey accoutrements 15

country breakfast plate with
scrambled eggs, sweet potato
hash, grits, bacon & toast 19

cavan double stack with
american cheese, comeback
sauce and sazerac bbq 15

satsuma bbq shrimp with
smoked cheddar grits,
charred peppers and onions 24

pork chop with collard greens
and amaretto sweet & sour 26

fried chicken with braised
greens 19

SIDES

cabbage & black eyed peas 6

bacon 3

sausage 3

grits 6

scrambled eggs 6

CAVAN

Executive Chef **NATHAN RICHARD**
Sous Chefs **MASON SIMON & ANDREW LU**
Bar Director **NOELLE WILCOX**

HISTORY OF THE BUILDING

Edward James Cockerton built this mansion in 1881 while working as a clerk under Louisiana Treasury Secretary John Burke. Later, New Orleans Superintendent of Police Frank T. Mooney, noteworthy for courageously accepting the role after his predecessor was gunned down, resided in the house with his family from 1911 until 1953. The Mooney family was prominent in the social community, known for hosting debutante balls and the like in what is now Cavan's main dining room. The building is listed as the Cockerton House on the Historic Landmarks Commission's register of national historic places. All of the architectural elements of the building are original and were kept intact and painstakingly restored. The "beautiful deterioration" that has naturally occurred over the past 135 years highlights the storied history and romanticism of this building – one of the first plantation homes in this area – and the Touro Bouligny neighborhood in which Cavan resides.

THE NAME "CAVAN"

The name Cavan is an homage to owner Robért LeBlanc's maternal Irish ancestry. His great-great-grandfather, Terrence Smith, was born an orphan in County Cavan, Ireland in 1858. At eight years old, Terrence immigrated to America and became a sailmaker on the docks of the Mississippi River. At fourteen, he started a stevedoring company in the Irish Channel, where he eventually settled and raised his family – just a few hundred yards from our restaurant's current location. The business that Terrence started was built up into a group of companies that still operates today, now known as Cooper/T. Smith and Sons. Robért attributes his love of family, friends and community to the experiences he shared with the Smith side of his lineage, which all started with Terrence.

Thus, the name Cavan is a two-fold homage; first, to the place from where LeBlanc's Irish ancestry comes, and second, to the New Orleans neighborhood in which his family started out, and in which our restaurant was established over a century and a half later.

PARKING

Cavan has 22 designated parking spaces for our dinner guests, from 5pm until 2am nightly, located in the parking lot directly across the street from our entrance. This lot is owned by the non-profit organization WRBH 88.3 FM, Reading Radio for the Blind & Print Impaired. Free street parking can also be found along Magazine Street and on surrounding streets including Constance, Antonine, Camp and Amelia. We politely request that guests do not park in Harry's ACE Hardware spaces.

RAW FOOD WARNING

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

